



## Kaimai Crumbly Blue

An intensely matured blue veined cows milk cheese, with a crumbly texture, deep golden colour and aromatic peppery flavour. Ideally served at room temperature with fresh flavour is ideal for sweet and savoury dishes.

### Ingredients

Pasteurised Fresh Cow's **Milk**,  
Salt,  
Cultures,  
Penicillium Roqueforti,  
Vegetarian Rennet.

### Product Nutrition Information – per 100g of product

	Average Quantity per Serving	Average Quantity per 100g
Energy	371kJ (89Cal)	1490Kj (355Cal)
Protein	5.4g	21.7g
Fat, Total	7.5g	29.9g
- Saturated	5.0g	19.9g
Carbohydrate	0.0g	0.0g
- Sugars	0.0g	0.0g
Sodium	262mg	1050mg

### Technical Information

<b>Product Variants:</b>	<b>Kaimai Crumbly Blue 4kg Cylinder</b> <b>Kaimai Crumbly Blue 1kg Quarter</b> <b>Kaimai Crumbly Blue 100g Wedge</b>
<b>Product code:</b>	<b>KCRBL4</b> <b>KCRBL1</b> <b>KCRBL100</b>
<b>Package:</b>	KCRBL4 KCRBL1 KCRBL100
<b>Appearance:</b>	Blue vein cheese with rich golden curd
<b>Storage:</b>	4°C
<b>Shelf Life:</b>	102 days from date of manufacture 42 days for quarter and wedge
<b>FDB:</b>	<50
<b>Moisture (%):</b>	>45
<b>Salt (%):</b>	<1.8

